

Kings Arms

M I C K L E T O N

Starters

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| Sourdough and whipped butter, Cornish sea salt | £5.00 |
| Soup of the day, warm sourdough, salted butter | £6.50 |
| Beetroot cured salmon, horseradish & crème fraiche relish & pickled beetroot | £8.50 |
| Chicken liver parfait, shallot and thyme marmalade, brioche & truffle butter | £7.50 |
| Crispy goat's cheese, roasted artichoke, heritage tomatoes, Basil & toasted almonds | £7.50 |
| Fillet of beef tartare, capers, roasted celeriac purée, pickled beech mushrooms & sourdough | £9.50 |

Mains

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| Caramelised onion & parmesan arancini, tomato coulis, Mediterranean ratatouille & herb pesto (V) | £16.00 |
| Lime marinated chicken thighs, baby gem salad, herb pesto & French fries | £16.00 |
| Pan fried fillet of cod, Spanish chorizo cassoulet, samphire & basil oil | £19.00 |
| Old spot pork chop, confit potato, hispi cabbage, carrot & star anise purée, pork sauce | £17.50 |
| Lamb rump & braised shoulder, tomato & roasted red pepper fondue, courgette ribbons, black olive tapenade & roasted ruby artichokes | £23.00 |
| 8oz 30 day dry aged sirloin steak, triple cooked chips, beef tomato, portobello mushroom & peppercorn sauce | £24.50 |
| Hooky beer battered haddock, triple cooked chips, mushy peas & tartare sauce | £15.00 |
| Beef burger, smoked applewood cheese, celeriac remoulade, English mustard aioli & French fries | £15.00 |

All food is freshly prepared and cooked to order. Fish dishes may contain small bones. If you require further information on ingredients or have a food allergy, please speak to a member of our team.